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MAPLE GINGER SALMON:

Ingredients:

- 1 filet of salmon (skinned and bones removed)
- 2 cups soy sauce
- 2 cups maple syrup
- 1 cup minced fresh ginger

Method: (allow 6-8 hours for marinating...the longer the better)

Cut the Salmon into desired portion sizes (I generally do about 7-9 oz.).

In a large mixing bowl, combine the marinade ingredients and add the salmon pieces. Toss well to make sure the salmon is evenly coated. Marinate the salmon for 6-12 hours...or longer.

Pre-heat your oven to 500 F.

Line a cookie sheet with parchment paper and arrange salmon pieces meat side up (not skin side). Place in the oven and bake for 8-14 minutes depending on the thickness of the pieces. The salmon is done when it flakes apart and is just barely cooked through (you can even cook it to medium rare if you like).

